

Bureau of Health Care Quality & Compliance

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>NVN651HOS</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  <b>03/05/2009</b>
NAME OF PROVIDER OR SUPPLIER  <b>MT GRANT GENERAL HOSPITAL</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>FIRST AND A STREETS HAWTHORNE, NV 89415</b>		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	Initial Comments  This Statement of Deficiencies was generated as a result of the State Licensure survey conducted at your facility on 3/2/09 through 3/5/09.  The survey was conducted using the authority of NAC 449, Hospitals.  The findings and conclusions of any investigation by the Health Division shall not be construed as prohibiting any criminal or civil investigations, actions or other claims for relief that may be available to any party under applicable federal, state, or local laws.  The following regulatory deficiencies were identified:	S 000		
S 175 SS=I	NAC 449.338 Dietary Services  6. In providing for the preparation and serving of food, a hospital shall: (a) Comply with the standards prescribed in chapter 446 of NRS and the regulations adopted pursuant thereto This ELEMENT is not met as evidenced by: Based on observation, interview and policy review, the facility did not ensure that the nutritional needs of inpatients were met in accordance with the standards prescribed in chapter 446 of the Nevada Revised Statutes.  Findings include:  An inspection of the facility's kitchen on 3/2/09 procured the following findings:  Food dating: Refrigerated foods were marked with an "expiration" (discard) date rather than with the date of opening or preparation, as required by	S 175		

If deficiencies are cited, an approved plan of correction must be returned within 10 days after receipt of this statement of deficiencies.

TITLE

(X6) DATE

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

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S 175	<p>Continued From page 1</p> <p>state food service regulations. The cook stated that the kitchen had recently implemented this date marking system with "expiration" dates at the request of the facility's risk manager. In the two-door refrigerator there were opened containers of cottage cheese and sour cream which had not been dated. In the three-door refrigerator a turkey/egg salad was undated. In the dry storage room a pan of baked bread was undated. The dietary manager stated that these items were supposed to have been dated. The facility's policy included the following statements: "All leftovers...are marked with the name of the item and dated when prepared. Hazardous foods will be stored for a maximum of 72 hours from the preparation time."</p> <p>Food storage: In the walk-in refrigerator it was observed that ham, deli meats, and hot dogs were being stored on the same shelf as raw beef and raw chicken. There was no written policy pertaining to the appropriate storage of refrigerated foods.</p> <p>Food temperatures: An infrared thermometer was observed in the kitchen. The cook stated that a stem thermometer was available, but that the infrared thermometer had been the primary thermometer used in the kitchen for the past five years. He further reported that the use of the infrared thermometer was not always reliable in that when some items such as soups were stirred, there could be different temperature readings. A review of the food temperature log for the month of February revealed that temperatures had been taken for seven days. Food temperatures had not been periodically checked when delivered to patients per facility policy. The dietary manager could not explain why food temperatures had not been regularly</p>	S 175		

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S 175	<p>Continued From page 2</p> <p>taken. The kitchen's written policy read, "The cook is responsible for recording the temperature of all hot and cold foods on the regular menu before tray line starts. Temperatures are to be logged on the cycle menu. The Nutritional Services supervisor or designee will monitor food temperatures at the patient unit a minimum of six meals per week."</p> <p>Sanitizing solutions: The kitchen did not have a Quat pH testing kit available. According to the cook the sanitizing solutions of the wiping cloth buckets, spray bottles, and dish sink were not being tested regularly. The written policy revealed the following: "The cook will maintain the log of sanitizing solution once per shift."</p> <p>Kitchen equipment: The dishwasher machine using hot water for sanitizing was not consistently reaching a temperature of 180 degrees Fahrenheit (F) or above for each rinse cycle. The microwave oven and toaster in the kitchenette were not commercial-grade appliances. One of the facility's infection control policies specified that the dishwasher was to maintain a final sanitation rinse of 180 degrees F. The can opener blade was soiled. According to NAC 446.300, "Kitchenware and surfaces which come into contact with food must be washed, rinsed, and sanitized after each use."</p> <p>Toxic chemicals: A germicidal aerosol cleaner was observed being used on walls at 10:00 AM during food preparation. A precautionary statement on the product included the following: "Avoid breathing spray mist. Wear safety glasses or goggles. Do not use on dishware, utensils, or cookware." The cook reported that she had obtained the cleaner from housekeeping and had been using it "for a while." The kitchen's written</p>	S 175		

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S 175	Continued From page 3  policy revealed "Toxic cleaning materials shall be used in such a manner as not to contaminate food."  Food safety training: The kitchen did not have a "person-in-charge" on the night shift who had been formally trained in food safety, as required in NAC 446.198.  Severity: 3 Scope: 3	S 175			

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